

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

FINOCCHIONA

Tuscany, IT
Pork Sausage With Fennel, Red Wine. Rich, Complex

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

VALDEÓN

Castilla y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

ROMAO

Castilla-La Mancha
Raw Sheep's Milk Cheese Rubbed with Rosemary

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

BRESAOLA

Lombardy, IT
Cured, Eye Round, Soft Texture, Sweet, Tender

APERITIVO BOARD

An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks

Patatas Bravas, Idiazabal, Manchego, Olives, Jamón Serrano, Fuet, Marcona Almonds

TAPAS

OLIVE OIL PANCAKES

Quince Butter

8

SUMMER PEACH MONTADITO

Lemon Ricotta, Mint, Basil

10.5

VEGETABLE BENEDICT

Spinach, Hollandaise

7.5

WHIPPED SHEEP'S CHEESE

Pimentón Honey, Pepitas

8.5

SERRANO BENEDICT

Pan Tomato, Hollandaise

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

PORK BELLY HASH

Fried Egg, Hollandaise

15.5

CHARRED SQUASH

Chili Oil

8

TORRIJAS

Crema Catalana, Strawberries

7.5

BOQUERONES

Green Olives, Piquillo Peppers

7

MERGUEZ

Fried Egg, Roasted Peppers, Onions

11.5

TUNA CRUDO

Cucumber, Lime, Jalapeños

15.5

GAMBAS & GRITS

Chorizo Gravy

11

MAHI A LA PLANCHA

Pipirrana

15.5

ESTRELLADOS

Mangalica, Fried Egg, Garlic Aioli

12.5

MUSSELS*

Sobrasada Butter, Sofrito

14

STEAK & EGG*

Red Chimichurri

14.5

PULPO GALLEGO

Confit Potatoes, Red Onions

15.5

CHAMPIÑONES

Fox and Forage Mushroom, Sherry, Thyme

11

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

CORN ZUCCHINI BUNUELOS

Dill Crema

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

BACON-WRAPPED DATES

Valdeón Mousse

8

PAN CON TOMATE

Olive Oil, Sea Salt

6.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

LAMB CHOP*

Green Goddess

18.5

ASPARAGUS A LA PLANCHA

Sunflower Seed Romesco

9

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

WATERMELON SALAD

Red Onions, Cucumbers, Lime Vinaigrette

8.5

HIERLOOM TOMATO & SERRANO

Manchego, Parsley Vinaigrette

10.5

LARGE PLATES

PORK BELLY FIDEOS

Leeks, Cherry Peppers

18.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Asparagus, Salsa Verde, Crispy Potatoes, Lemon

26.5

half / full / double

PAELLA MARISCOS

Shrimp, Calamari, P.E.I. Mussels, Clams, Salmorreta

28 / 56 / 98

PAELLA VERDURAS

Leeks, Fennel, Corn, Radish, Asparagus, Olives, Garlic Aioli

18 / 36 / 64

PAELLA SALVAJE

Pork Belly, Chorizo, Chicken, Chickpeas, Olives, Egg

28 / 56 / 98

DESSERTS

FLAN CATALÁN

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Walnuts

8

EXECUTIVE CHEF COREY O'SHEA | EXECUTIVE SOUS DAVID ELLIS | SOUS CHEF TOMMY PARESO

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

		3oz	6oz	bottle
NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52

WHITE

		3oz	6oz	bottle
2022 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2021 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 La Vineyta, 'Pipa' , Empordà, Spain	<i>Malvasia</i>	5.75	11.5	46
2022 Orto Vins, Les Argiles Blanc , Montsant, Spain	<i>Macabeo, Garnacha Blanca</i>	7	14	56
2022 Le Naturel, Blanco , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	7	13	52
2020 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Bodegas Alvear, 3 Miradas	<i>Pedro Ximenez</i>	6.25	12.5	50
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 L'alpage , Mont-Sur Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Toledo , Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	52
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup , Carinera, Spain	<i>Garnacha</i>	4.5	9	36
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	(L) 50
2017 Alberto Orte, A Portela	<i>Mencia</i>	6.5	13	52
2020 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Pedro Gonzalez, Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2020 Peninsula Viticultores , Vino de Montaña	<i>Garnacha, Pinuela, Refute</i>	6.5	13	52
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021 Garage Wine Company, Revival , Maule Valley, Chile	<i>Pais</i>	5.75	11.5	46
2022 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	40
2021 Chateau du Mourre du Tendre , Cuvee Paul, Cotes du Rhone	<i>Grenache Blend</i>	7	14	56
2020 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
La Cigarrera , 1L	<i>Manzanilla</i>	8.5	93
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

GRENACHE (ON THE ROCKS) Le Naturel Blanco / Vino de Montaña / Cuvee Paul 18
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines.

BIO-CURIOUS Diorama / Abisso / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

COCKTAILS



MIMOSA 11
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BLOODY MARY 10
360 Vodka, Housemade Bloody Mary Mix

BEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom, Bitters, Sparkling Water, Torched Bay Leaf

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 14
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

GINTONICS

Inspired by three of Spain's most iconic regions 15

CATALAN
Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Citadelle Gin, Fever Tree Premium Tonic Water, Orange Blossom Water, Orange, Thyme

GALICIAN
Citadelle Gin, Fever Tree Premium Tonic Water, Lemon, Green Apple, Mint

SANGRIA

RED OR WHITE SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar 9.5 34

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Weldon Mills Vodka, Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

BEER

DRAFT caña doble
R & D Brewing, Riviera Lager – NC 3.75 7.5
Tobacco Wood, 565 Amber Ale – NC 4.25 8.5
Raleigh Brewing, Not Another Hazy NE IPA 4.25 8.5
Trophy Brewing, Trophy Wife Session IPA - NC 4.25 8.5

BOTTLES & CANS

Peroni, Lager - Italy 8.5
Tobacco Wood Brewing, Rocket Surgery Kolsch (16oz) - NC 11
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5
Trophy Brewing, Trophy Husband Wit (16 oz) - NC 10
Lynnwood Brewing Concern, Blonde Moment, NC 9.5
Lynnwood Brewing Concern, Bill & Ted Excellent Amber, NC 9.5
Jade IPA, Foothills Brewing – NC 8.5
Blackberry Farm Brewery, Belgian Ale – TN 9
Allagash, Tripel Reserve – ME 10.5
The Duck-Rabbit, Brown Ale – NC 7.5
Hitachino, Nest White - Japan 14
Heineken 0.0 (NO ABV) – Netherlands 6.5

CIDERS

Bull City, Off Main Cider (12oz) 8
Pomarina Brut Sidra (750mL) – Spain 42